



VALENTINE'S WINE & DINE

First Course

**Veal Pate, Roasted Green Grape Reduction, Crostini, Lemon Zest
Paired with Simi Sauvignon Blanc**

Second Course

**Roasted Red Pepper Bisque, Blackened Shrimp, Pork Belly Lardons
Paired with Simi Pinot Noir**

Third Course

**Pan Seared Scallops, Duxelles, Sauce Bercy
Paired with Simi Chardonnay**

Fourth Course

**Grilled Bison Rib Eye Steak, Yukon Puree, Roasted Brussels, Red Wine Mushroom
Pan Sauce
Paired with Simi Cabernet Landslide**

Fifth Course

**Strawberry Compote Cheesecake
Cheesecake, Strawberry Compote, Garnished with Chocolate Dipped Strawberries
Paired with Ruffino Prosecco Rosé**